currys essentials

FREE STANDING GAS COOKER

INSTRUCTION / INSTALLATION MANUAL
CFSGWH12 / CFSGSV12

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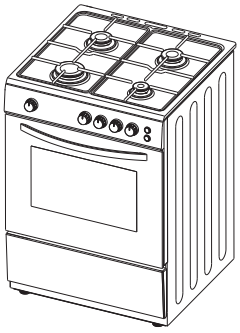
Thank you for purchasing your new Currys Essentials Free Standing Gas Cooker.
You must read this manual in order to fully understand how to operate it correctly.
This unit MUST be installed by a competent and Registered Engineer (Gas Safe in the UK).
Please allow the installer to view the installation section of this manual.
Read all the safety instructions carefully before use and keep this manual for future reference.

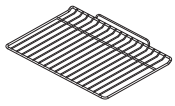
Unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to local regulations.

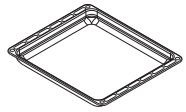
The following items are included:



The Main Unit

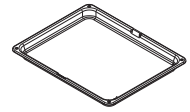


Oven Shelf x 1
P.N.: 37015284

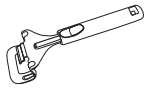


Oven Tray x 1
P.N.: 20613041

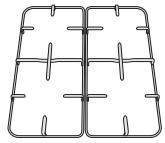
Grill Rack x 1
P.N.: 37006132



Grill Pan x 1
P.N.: 20643831

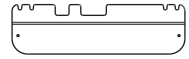


Grill Pan Handle x 1
P.N.: 37004739



Pan Supports (Left/Right) × 2
P.N.: 20711046

Stability Bracket x 1
P.N.: 37001966



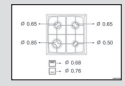
Grill deflector x 1
P.N.: 20634373

LPG Conversion Kit:

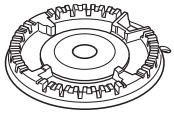
LPG nozzles x 6
Large Burner (**P.N.: 37001482**)
Standard Burner x 2 (**P.N.: 37001483**)
Small Burner (**P.N.: 37001484**)
Oven Burner (**P.N.: 37001485**)
Grill Burner (**P.N.: 37001486**)

Fibre Washer x 1
P.N.: 42005790

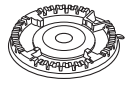
LPG Replacement Rating Plate Sticker x 1
P.N.: 20628175



LPG Nozzle Installation Guide x 1
P.N.: 52007658



Large Burner Ring × 1
P.N.: 37001476



Standard Burner Ring × 2
P.N.: 37001477

Small Burner Ring × 1
P.N.: 37001478

Large Burner Cap × 1
P.N.: 37001479

Standard Burner Cap × 2
P.N.: 37001480

Small Burner Cap × 1
P.N.: 37001481

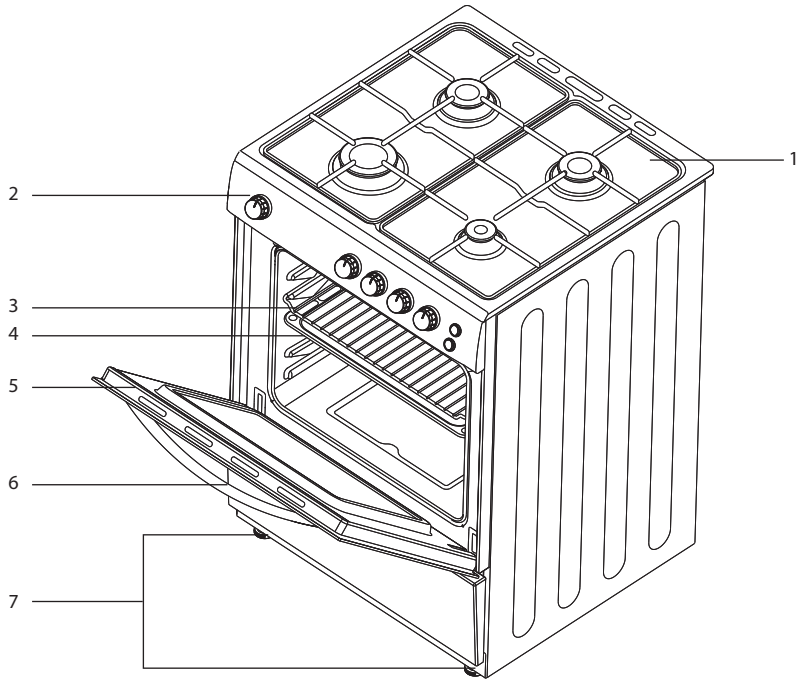
Instruction / Installation Manual
P.N.: 52068398

If items are missing or damaged please contact Partmaster (UK only).
Tel: 0844 800 3456 for assistance.

* All images are for indication only; please refer to your individual unit for actual item.

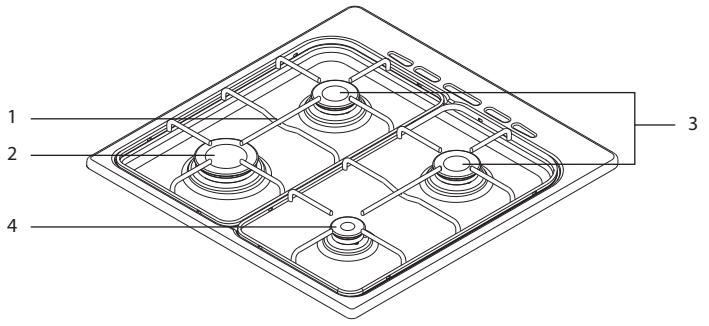
Product Overview

Front View



1. Gas Hob
2. Control Panel
3. Oven Shelf
4. Oven Tray
5. Oven Door
6. Oven Door Handle
7. Adjustable Feet

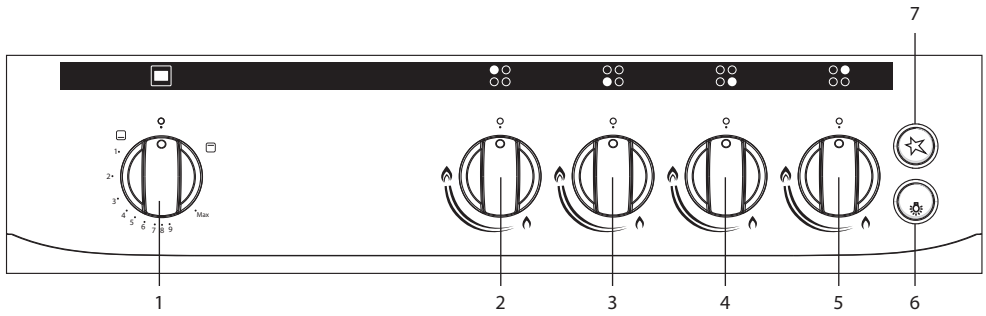
Top View



1. Pan Support
2. Large Burner (Fast)
3. Standard Burners
4. Small Burner (Simmer)

* All images are for indication only; please refer to your individual unit for actual item.

Control Panel



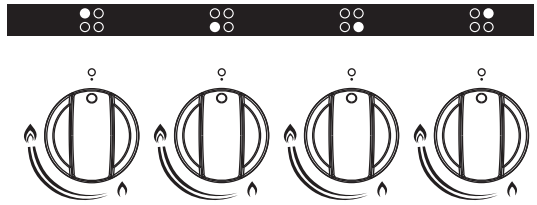
1. Oven/Grill Control
2. Rear Left Burner (Standard) Control
3. Front Left Burner (Standard) Control
4. Front Right Burner (Fast) Control
5. Rear Right Burner (Simmer) Control
6. Oven Light Switch
7. Ignition Switch

Gas Burners

The relevant controls adjust the flow of gas through each of the burners.

- O = OFF
- Minimum Flame
- Maximum Flame

You can choose to cook at any heat setting between and , but never between and the O position.



Before Using Your Cooker

Before using your new cooker, please:

- Read this instruction/installation manual, taking special note of the "Safety Warnings" section.
- Make sure all the controls are turned off.
- Turn the mains power on.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

* All images are for indication only; please refer to your individual unit for actual item.

Using the Hob Burners

1. Choose the control for the burner you want to use.

2. Press the ⊛ Ignition switch and at the same time press and hold the Burner control in and then turn it anti-clockwise to the maximum position. Release the ⊛ Ignition switch only, once the burner is lit.

   Continue to hold the control in for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

   Manual Ignition (in case of electricity failure)

   To ignite one of the burners, press and turn the control anti-clockwise so that the control is at the positions. Hold an ignition source (e.g. candle lighter, spark ignitor) close to the upper circumference of the burner. Move the ignition source away as soon as you see a stable flame. Continue holding the control in for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

3. The control has 3 positions: **OFF** (**O**), maximum and minimum . After you have ignited the burner at the maximum position , you should adjust the flame length for cooking between the maximum and minimum flame positions. You must not cook with the control between the maximum and **OFF** (**O**) positions.

4. After ignition, check the flames visually. If you see yellow tipped, lifted or unstable flames; turn the control off, and check the assembly (once the parts have cooled sufficiently) of the burner rings and caps. Also, make sure that no liquid has entered into the burner cups. If the burner flames go out accidentally, turn the burners off, and do not try to light them again for at least 90 seconds (to allow the gas to disperse).

5. When turning the hob off, turn the control in a clockwise direction so that the control shows the **OFF** (**O**) position in line with the marking on the control panel.

- If the burner does not light within 15 seconds, turn the control off and wait for at least 90 seconds before trying again.
- To switch the burner off, turn the control clockwise to the **OFF** (**O**) position.
- After use, always turn the controls to the **OFF** (**O**) position.

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Flame Failure Safety Feature

The flame supervision device (FSD) probe cuts off the gas supply to the burner if the flame is blown out.

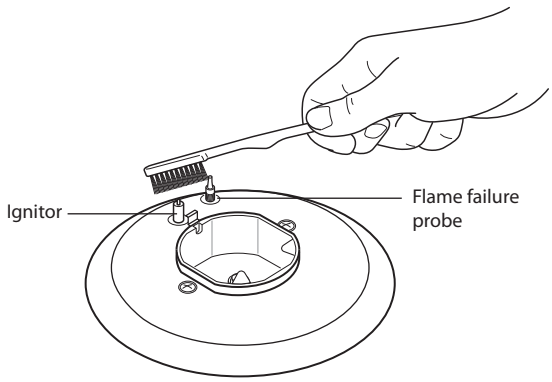
When lighting the burner, hold the control in for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least 90 seconds (to allow the gas to disperse).

If the Burner Does Not Light

If the burner does not light, check that:

- The cooker is switched on.
- The gas is turned on.
- You have held the control in for at least ten seconds.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them gently with a small nylon brush such as a toothbrush as shown below.



If the Flame is Irregular

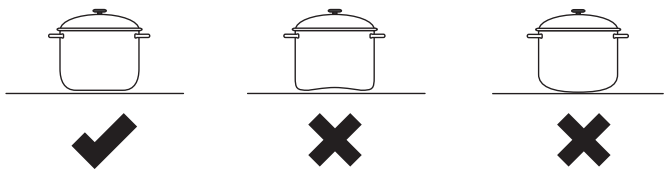
If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- Clean and dry.
- Positioned correctly. Please refer to the "Replacing the Burners" section.
- Also see "Hints and Tips".

General Guidelines

To get the best out of your hob, follow these simple suggestions:

- Use saucepans with thick flat bottoms. Food in a saucepan with an uneven bottom will take longer to cook.



- Do not let large saucepans or frying pans overlap the edges of your hob as this can deflect heat onto your worktop and damage the surface.
- Always make sure saucepans are stable. Using very heavy saucepans may bend the trivet/pan support or deflect the flame.
- Always lift the cookware when removing from the hob, do not drag.
- When you need to boil, simmer or fry food, first set the temperature to the high position. Once the food is boiling, reduce the temperature to maintain a steady flow of heat to cook your food thoroughly. Doing this will reduce the cooking time.

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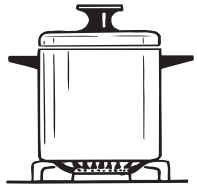
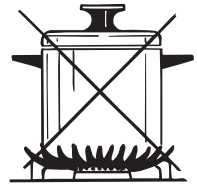
- Pan sizes should be as per the table shown below.

Burners Diameter	Minimum Diameter	Maximum Diameter
Small (Simmer)	12 cm	18 cm
Standard	14 cm	22 cm
Large (Fast)	22 cm	26 cm





- Do not use cooking vessels on the hob that overlap the edges of the hob.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

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Using the Oven

First Time Use of the Oven

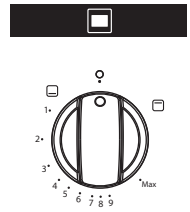
Ensure that nothing has been left in the oven. Remove any packaging, labels and handles or plastic bags. Before connecting the power, use a damp cloth to carefully wipe the inner cavity wall and housing. Clean all the detachable parts in hot, soapy water before using.

Heat the oven on maximum for 45 minutes. (Please refer to the "Lighting the Oven" section) There may be a little smoke and odour upon initial start up (for about 15 mins). This is normal. It is due to the protective substance which protects the cooker from the effects of corrosion during shipping from the factory being removed.

Oven/Grill Control

This control is used to select the cooking functions available, which are:

	This controls the bottom (oven) burner. Turn the control anti-clockwise and set to the relevant setting needed.
	This controls the top (grill) burner. When using this mode, ensure that the Grill Deflector is used. (Please refer to "Using the Grill" section) Turn the control fully clockwise to use.



Lighting the Oven

1. Press the ⊛ Ignition switch and at the same time gently press and hold the Oven/Grill control in and then turn it anti-clockwise to the **MAX** position. Release the ⊛ Ignition switch once the burner is lit.
2. Continue to hold the Oven/Grill control in for approximately 10 seconds after the burner has lit. (You will see blue flames through the bottom burner grid.) Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

   Manual Ignition (in case of electricity failure)

   To ignite the oven burner, press and turn the control anti-clockwise so that the control is at its maximum position. Hold an ignition source (e.g. candle lighter) close to the hole just to the left of centre of the bottom of the oven. Move the ignition source away as soon as you see a stable flame. Continue holding the control in for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.
3. After ignition, check the flames visually. If you see yellow tipped, lifted or unstable flames; turn the control off. If the burner flames go out accidentally, turn the burner off, open the door and do not try to light it again for at least 90 seconds (to allow the gas to disperse).
4. When turning the oven off, turn the control in a clockwise direction so that the control shows the **OFF** (**O**) position in line with the marking on the control panel.

- If the oven burner does not light within 15 seconds, turn the control off and wait for at least 90 seconds before trying again.
- To switch the oven burner off, turn the control clockwise to the **OFF** (**O**) position.
- After use, always turn the controls to the **OFF** (**O**) position.

This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

* All images are for indication only; please refer to your individual unit for actual item.

Flame Failure Safety Feature

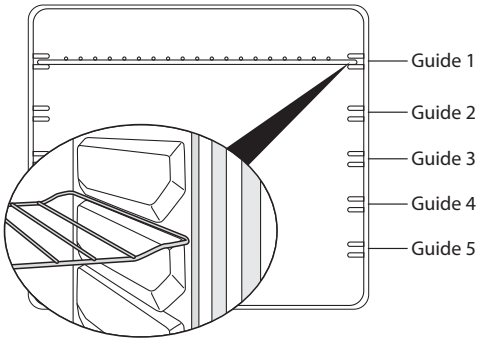
The flame supervision device (FSD) probe cuts off the gas supply to the oven burner if the flame is blown out.

When lighting the burner, hold the control in for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner, ensure the oven door is open and do not try to light it again for at least 90 seconds (to allow the gas to disperse).

Shelf Positions

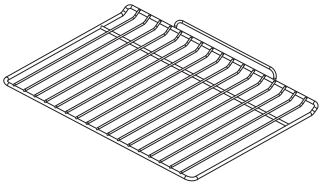
1. On the wall of the inner cavity there are 5 different shelf guide slots. You can place the shelf at different heights to achieve the best cooking performance depending on the heat of the oven and the size of the food. If only the grill is on, we suggest that you place the shelf on guide 2 (make sure that there is a minimum distance of 30 mm between the food and the grill burner).
2. Always monitor the food during cooking to ensure that you are not overcooking it.
3. For heavy food, use the oven tray rather than the wire shelf.



During use the appliance becomes hot. Care should be taken to avoid touching hot parts (hob pan stands, oven door glass and Grill Deflector). Children should be kept away.

Replacing the Anti-tilting Oven Shelf

- Insert the shelf at an angle with the vertical section to the rear to clear the stops at either side of the guide slot. Once past this stop the shelf can be placed level again.
- To remove completely, angle the shelf upward so the shelf stop is cleared from the guide stop.



Adjusting the Temperature

After you ignite the oven burner as explained before, you can adjust the temperature inside the oven as you require, using the numbers on the control: Larger numbers mean higher temperatures, while smaller numbers mean lower temperatures. Refer to the temperature table on the "Cooking" section for the approximate temperature references of those numbers. Do not operate the appliance between the **OFF** (**O**) position and first temperature marker in the anti-clockwise direction. Always use the oven between the maximum and the minimum numbers. When turning the oven off, turn the control in the clockwise direction so that the control shows the **OFF** (**O**) position.

The temperature at the centre of the oven corresponds with the selected gas mark and is slightly higher towards the bottom of the oven and slightly lower towards the top of the oven.

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Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first, unless the cooking instructions advise you otherwise.

Cooking

- Ensure that food is placed centrally on the shelf and that there is sufficient room around the baking tray/dish to allow for maximum heat circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect browning of the bottom of the food. Enamelware, dark, heavy or non-stick utensils increase browning of the bottom of the food. Shiny aluminium or polished steel trays reflect the heat away and give less browning of the bottom of the food.
- Do not place baking trays or the supplied oven tray directly on the oven base as it interferes with the oven air circulation and can lead to burning of the food. Use the lower shelf position.

The thermostat settings detailed below are a guide only and refer to the temperature in the centre of the oven.

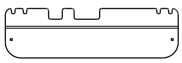
Gas Mark	1	2	3	4	5	6	7	8	9	Max
Centre Oven Temperature in °C	140	150	170	180	190	200	220	230	240	270

- If accurate temperatures are required then this should be checked using an oven thermometer available at most cookware shops.
- During cooking, do not open the door unnecessarily as you will lose heat and your cooking results may change.
- Using cake tins when cooking cakes will give better results.

- Never store Oven/baking trays or grill pans in the bottom of the oven, this will prevent the burner operating correctly if accidently left in place.
- Never cover the bottom of the oven with foil or other materials, this will prevent the burner operating correctly.

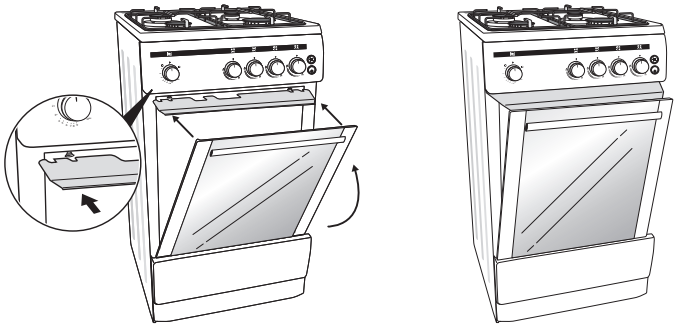
Using the Grill

When using the grill, the grill deflector must be used. The grill deflector is designed to protect the control panel controls and buttons when using the oven in Grill mode and to keep the door open the specified distance.



- Please use this Grill Deflector in order to avoid heat damaging the control panel and the buttons when the oven is in Grill mode.
- **CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away.
- It is important to keep the oven door open the specified distance when cooking in grill mode.
- Never leave the cooker unattended when grilling.

Place the grill deflector under the control panel by opening the oven door and locating the panel over the lugs as per the diagram below. The panel must be fitted with the words facing upwards. Then secure the Grill Deflector by gently closing the door.



Lighting the Grill

Ensure the grill deflector is fitted before using the grill.

1. Press the ⊛ Ignition switch and at the same time gently press and hold the Oven/Grill control in and then turn fully clockwise. Release the ⊛ Ignition switch once the burner is lit.
2. Continue to hold the Oven/Grill control in for approximately 10 seconds after the burner has lit. (You will see blue flames at the top on the grill burner.) Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

   Manual Ignition (in case of electricity failure)

   To ignite the grill burner, press and turn the control fully clockwise so that the control is at its grill position. Hold an ignition source (e.g. candle lighter, spark ignitor) close to the upper circumference of the burner. Move the ignition source away as soon as you see a stable flame. Continue holding the control in for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.
3. After ignition, check the flames visually. If you see yellow tipped, lifted or unstable flames; turn the control off. If the burner flames go out accidentally, turn the burner off, open the door and do not try to light it again for at least 90 seconds (to allow the gas to disperse).

* All images are for indication only; please refer to your individual unit for actual item.

4. When turning the grill off, turn the control in a anti-clockwise direction so that the control shows the **OFF** (**O**) position in line with the marking on the control panel.

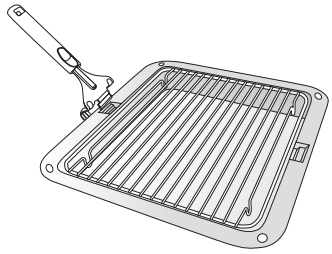
- If the grill burner does not light within 15 seconds, turn the control off and wait for at least 90 seconds before trying again.
- To switch the grill burner off, turn the control anti-clockwise to the **OFF** (**O**) position and you will hear the safety click.
- After use, always turn the controls to the **OFF** (**O**) position.

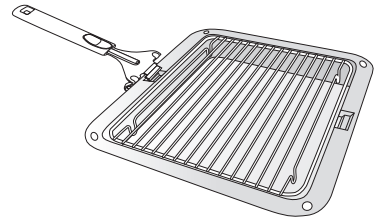
Cooking with the Grill

1. Light the grill burner and ensure the thermostat is set to MAX.
2. Preheat the grill for approximately 10 minutes before placing the food on the grill pan.
3. Using the handle, insert the grill pan into the oven onto the wire shelf inserted into guide position 2. The food to be cooked must be placed on the grill rack within the grill pan. Ensure there is at least 30 mm between the food and the grill burner, if necessary use a lower guide slot.

Be careful not to touch the hot grill deflector

4. Remove the grill pan handle and close the door gently onto the grill deflector.
5. Check the food regularly to ensure you do not overcook the food. If slower cooking is required use a lower guide slot.
6. The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralised and secure as shown below.





- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door.
- Accessible parts may become hot when in use. Children should be kept away.
- Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

* All images are for indication only; please refer to your individual unit for actual item.

Cleaning Instructions

Before you start cleaning your cooker, please:

- Read the cleaning instructions and the "Safety Warnings" sections.
- Turn the cooker off at the wall and disconnect the plug from the socket.
- Allow the cooker to cool fully before cleaning.
- Do not use a steam cleaner.

- Wipe the oven clean after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the oven surfaces.
- Do not use cleaning products with a chlorine or acidic base.
- Never clean the interior part, panel, lid, trays or any other part of the oven by using tools like hard brushes, cleaning mesh or knives. Do not use abrasive, scratching agents or detergents.
- After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
- Never use flammable agents like acid, thinner or petrol etc. when cleaning your oven.
- Do not wash any part of your oven in a dishwasher.

Cleaning the Outside of the Cooker

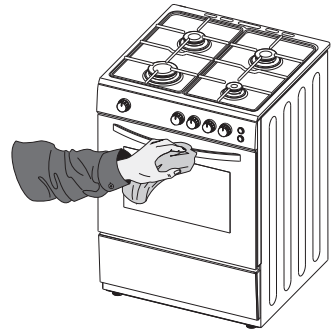
Wipe the outside surfaces often, using warm water and a mild household detergent. Any stainless steel parts may also be cleaned with a suitable cleaner.

- If you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.
- Do not use abrasive cleaners, cloths or pads on the outside surfaces.
- Immediately wipe off any caustic cleaners if they are spilled onto the oven door handles.

Cleaning the Oven Door Glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they may scratch the surface, which could result in the glass shattering.

- Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.



Cleaning the Inside of Your Oven

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.
- The oven door can be removed to allow easier access to the inside of your oven. (See "Removing the Oven Door" section)

* All images are for indication only; please refer to your individual unit for actual item.

Cleaning the Gas Hob

Maintenance Period	Description
Daily	• Clean the gas hobs as per the cleaning instructions.
Monthly	• Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor and probe carefully, using a toothbrush.
Every year	• Contact your local authorized gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Hob Burner Parts and Pan Supports

- You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burner ring and burner caps are dry before replacing correctly.
- It is very important to check that the burner ring and burner caps have been correctly positioned. Failure to do so can cause serious problems.

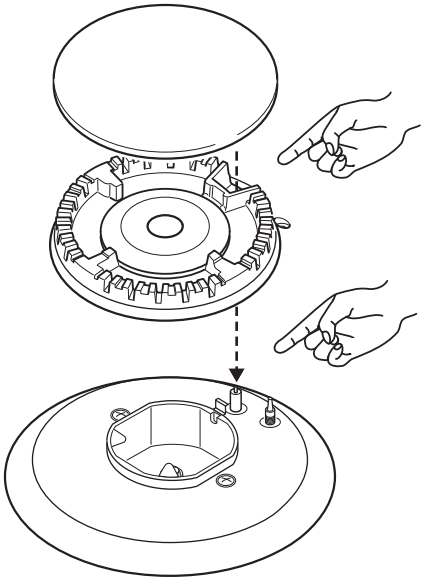
⚠ To avoid damage to the electric ignition **NEVER** light the hob when the burners are not in place.

Replacing the Hob Burner Parts

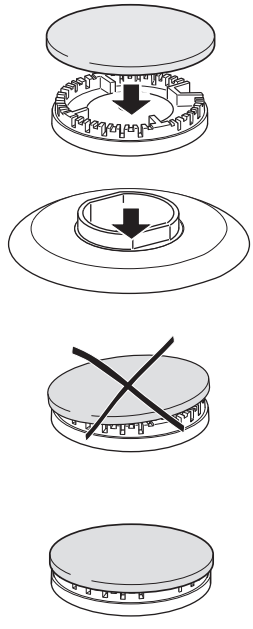
Check that:

- The ignitor is always clean to ensure trouble-free sparking.
- The probe is always clean to ensure correct operation of the safety valves.

⚠ Both the ignitor and probe must be very carefully cleaned using a toothbrush. When replacing the burner parts, ensure you do not damage the ignitor or temperature probes.



Burner Parts



Replacing the burner parts

* All images are for indication only; please refer to your individual unit for actual item.

Hob Controls (Gas Taps)

If you have problems with the hob controls (gas taps), call your Authorised Service Centre.

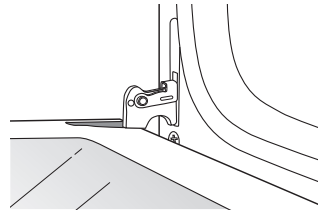
These parts are **NOT** user serviceable.

Removing the Oven Door

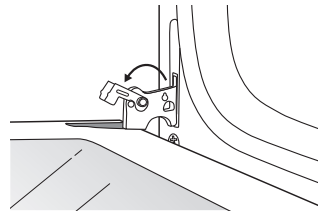
- Ensure the door has cooled down.
- Take care when handling glass.

The oven door can easily be removed as follows:

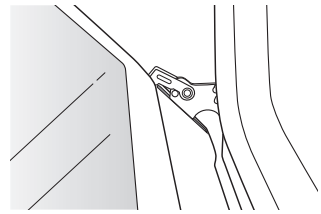
1. Open the door completely.



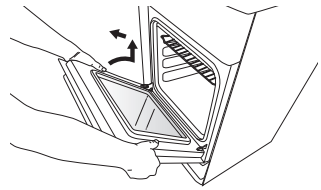
2. The swivel retainers of the right hand and left hand hinges are hooked onto the metal bar above them. Lift the retainers as shown.



3. Close the oven door gently until it meets the open retainer.



4. Support the door by holding a hand on each side. Continue to close the door further then lift to disengage the hinge from the bottom.
5. Pull the oven door forwards to remove the hinges from their slots.



6. To replace the door, repeat the above steps in reverse order ensuring the bottom hinge slot engages over the bottom of the hinge slot.

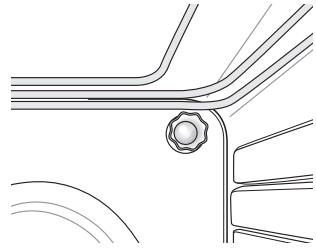
* All images are for indication only; please refer to your individual unit for actual item.

Replacing the Oven Lamp

Ensure that the cooker is switched off before replacing the lamp to avoid the possibility of electric shock.

Let the oven cavity cool down.

- Remove the glass lens by turning anti-clockwise.
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C).
- Refit the glass lens by turning clockwise.



Bulb specifications
230-240V~ 50 Hz, 25W, E14

* All images are for indication only; please refer to your individual unit for actual item.

Hints and Tips

Problem	Possible Solutions
My hob burner does not light	• Check the cooker is switched on. • Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you press and turn a burner control on. • The ignitors may be dirty. Clean them gently with a small nylon brush such as a toothbrush. • The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.
My burner flames are yellow or hard to start	• The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. • If you use bottled gas this may indicate you are getting near the end of the bottle. • Check the burner parts are clean and dry. • The gas pressure may not be at the correct level. • Check with your approved service agent. • Your cooker may not be set up for the gas you are using. Check this with your approved service agent.
One of my burners has an uneven flame	• Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.
My burner goes out when I let go of the control	• 'Flame supervision Device (FSD)' is operating. Hold in the control for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.
The flame goes out at low settings	• The gas supply pressure may be low. Check this with your approved service agent. • The low setting may have been adjusted incorrectly. • Check this with your approved service agent.
My burners do not turn down much (when running on bottled gas or LPG)	• Your burners may not have been adjusted correctly. Check this with your approved service agent.
The flame tips are very yellow	• Call your approved service agent.
There are objectionable odours	• During first time use, a small amount of smoke or odours will be noticeable from the Oven or Grill. This is the protection to prevent corrosion burning off. It should disappear after approximately 15 minutes. • Call your approved service agent.
The flame appears to lift off the burner	• Call your approved service agent.
There is an electricity failure	• If there is an electricity failure, you can still use your cooker. Light the burners by holding a candle lighter close to the side of the burner and turning the controls to the High position. Wait until the flame is burning evenly before adjusting. The control must still be held in for 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.

Specifications

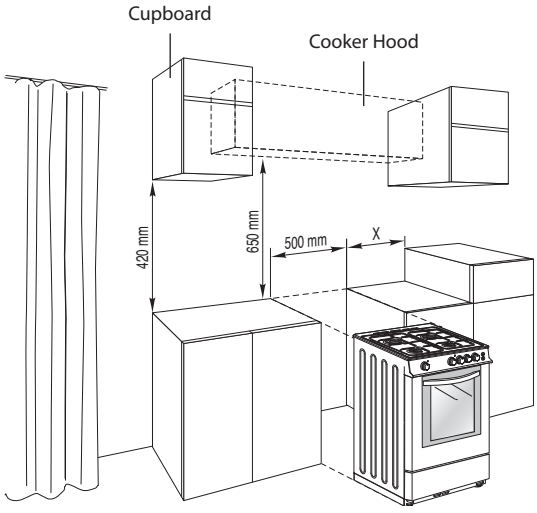
Model	CFSGWH12 / CFSGSV12
Rated Voltage	230 - 240 V
Rated Frequency	50 Hz
Overall Dimension (W x D X H)	500 x 600 (640 to handle) x 900 - 930 (foot adjustment) mm
Usable Volume	50 Litres
Oven Lamp	25W

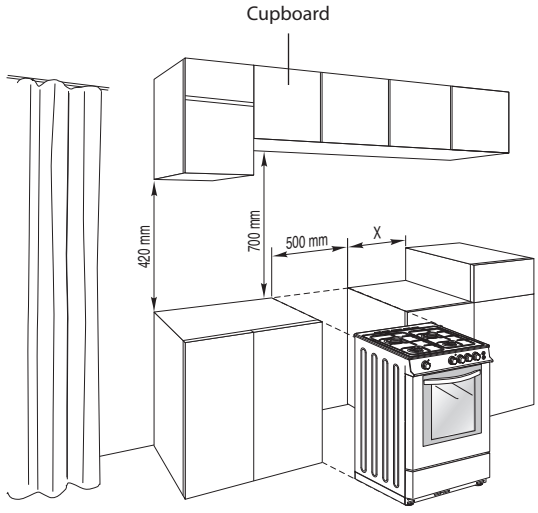
Features and specifications are subject to change without prior notice.

Burner Output According to the Gas Type			LPG	Natural Gas
			G 30-31	G 20
Large Burner (Fast)	Power	kW	3.00 kW	3.00 kW
Standard Burner	Power	kW	1.75 kW	1.75 kW
Small Burner (Small)	Power	kW	1.00 kW	1.00 kW
Grill Burner	Power	kW	2.20 kW	2.20 kW
Oven Burner	Power	kW	2.80 kW	2.80 kW

Installation

- The cooker must be installed by a competent and Gas Safe Registered Engineer (in the UK) and in compliance with local safety and building regulation safety standards.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room in accordance with the latest editions of BS6172, BS5440-2 and BS6891, but not in a room containing a bath or shower. Please refer to the local legislation/regulations to ensure location is permitted.
- If the cooker is installed adjacent to furniture which is higher than the gas hob, a gap of at least 100 mm must be left between the side of the cooker and the furniture unless non-combustible materials (ceramic tiles, metal backsplash etc.) are used which then allows this distance to be reduced to 20 mm.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are stated on the label (or data plate).
- The furniture walls adjacent to the cooker must be made of heat resistant material (check with your furniture supplier). The veneered synthetic material and the glue used must be resistant to a temperature of 100°C in order to avoid ungluing or deformations.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.
- Flammable materials such as curtains, wood, wallpaper etc. must not be fitted immediately behind the appliance or within 500 mm of the sides.
- Do not place next to a refrigerator.
- This cooker must **NOT** be placed on a pedestal or base.
- It is essential that the cooker is positioned as stated or freestanding ensuring the distances to flammable materials etc. are still observed.
- Any cooker hoods must be installed according to the requirements of the cooker hood instruction/installation manual but no less than 650 mm.
- Any cupboards placed directly above the cooker must be no less than 700 mm.





For all dimensions marked "X", please refer to the information below:

X : 100 mm for combustible materials
20 mm for non-combustible materials.

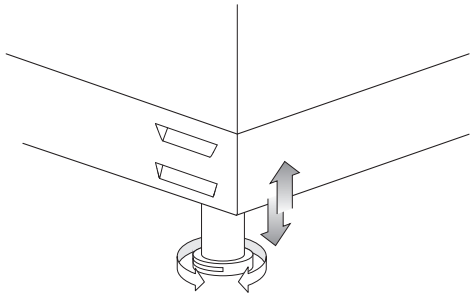
* All images are for indication only; please refer to your individual unit for actual item.

Adjusting the Feet

Your oven stands on 4 adjustable feet. When the oven is placed where it will be used, check if the oven is level. If it is not level, you can adjust by turning the feet clockwise if required. It is possible to raise the appliance a maximum of 30mm by the feet. **DO NOT** move the appliance by dragging, it should only be moved by lifting it up.

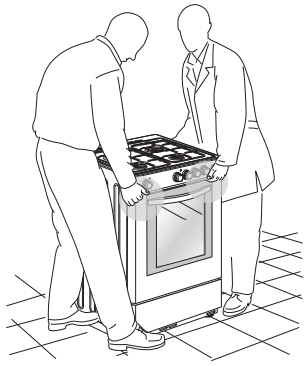
Using the fitted adjustable feet is MANDATORY. For safety reasons and to ensure adequate ventilation, the cooker chassis **MUST NOT** sit directly on the floor, a plinth, or other support surface.

Level the cooker by screwing the bottom of the feet in or out, as shown.



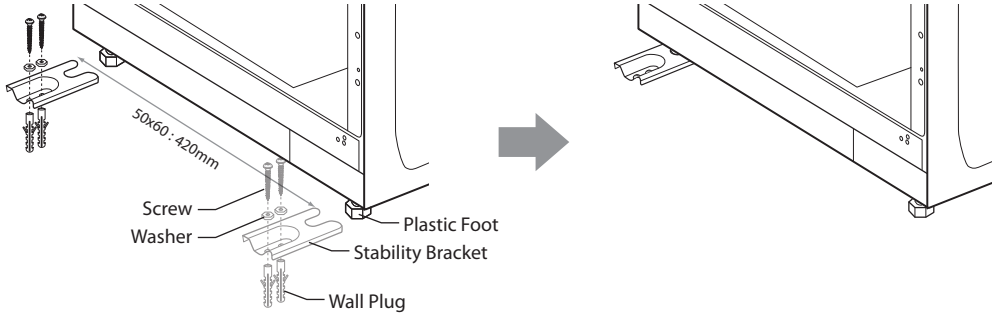
Moving the Cooker

- Two people must always raise the cooker, as shown, to prevent damaging the adjustable feet.
- Do not lift the cooker by the door handles.
- DO NOT DRAG the cooker. Lift the feet clear of the floor.



Stability Bracket

The supplied stability bracket or a recognized cooker stability device must be fitted.



* All images are for indication only; please refer to your individual unit for actual item.

Ventilation Requirements

- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- The appliance should be installed in a room or space with an air supply in accordance with the latest edition of BS5440-2.
- For rooms with a volume of less than $5m^3$ — permanent ventilation of $100cm^2$ free area will be required.
- For rooms with a volume of between $5m^3$ and $10m^3$ a permanent ventilation of $50cm^2$ free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than $10m^3$ — no permanent ventilation is required.

⚠

- Regardless of room size, all rooms containing the appliance must have direct access to the outside air via a window that opens or equivalent.
- Where there are other fuel burning appliances in the same room, the latest edition of BS 5440-2 should be consulted to determine the correct amount of free area ventilation requirements.

Gas Installation

⚠

This cooker uses and is ready to use NATURAL GAS only and cannot be used with any other gas without modification. This appliance is manufactured for conversion to LPG after fitting new injectors, new supply hose and making adjustments. Refer to "replacement of burner injectors" section for details.

Installation and Service Regulations

⚠

This appliance must be installed and serviced only by a suitably qualified and Gas Safe Registered engineer, and in accordance with the current editions of the following standards and regulations or other locally applicable regulations:

- Gas Safety (Installation and Use) Regulations
- Building Regulations
- British Standards (BS 5440, BS 6172 and BS 6891)
- Regulations for Electrical Installation (BS 7671, (Latest Edition))

Gas Connection

The installation of the cooker to Natural Gas or LP Gas must be carried out by a Gas Safe registered engineer. Installers must take account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Regulations.

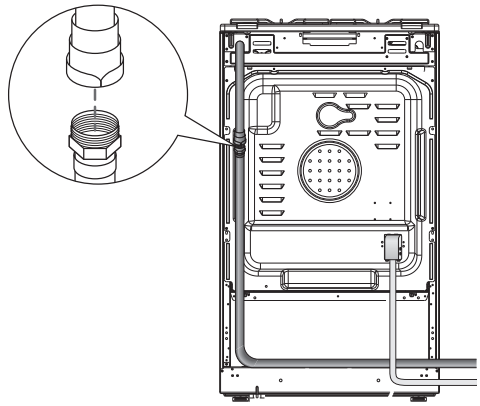
It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS669.

Installation Relevant to Natural Gas

Installation to Natural Gas must conform to the Industry Standards, etc. The supply pressure for Natural Gas is 20 mbar.

Installation Relevant to Liquid Petroleum Gas (LPG)

This appliance must only be connected to LPG after an LPG conversion kit has been fitted. The installation must conform to the relevant British Standards.



- Only a suitably qualified and Gas Safe Registered Engineer may convert the appliance to a different gas type.
- When using Butane gas a supply pressure of 28 -30 mbar is required.
- When using Propane gas a supply pressure of 37 mbar is required.
- Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.
- Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).
- The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents.

* All images are for indication only; please refer to your individual unit for actual item.

To Connect the Gas Supply:

1. Connect the gas supply to the right gas inlet at the rear of the cooker. The gas hose must hang in a "U" behind the cooker.

2. Undertake a full gas tightness test.

3. To avoid damage to the appliance gas rail inlet pipe tighten the fittings using two suitable spanners.

4. Using a suitable leak detection fluid solution check each gas connection one at a time by brushing the solution over the connection. The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

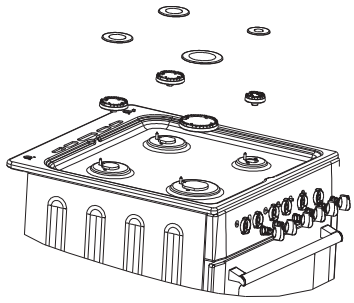
Replacement of Burner Injectors

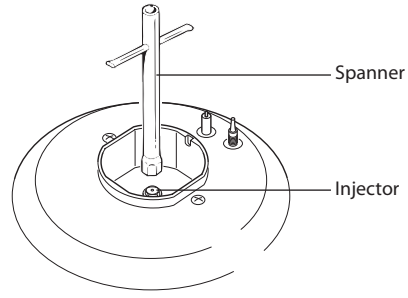
This section is to be used by only a Safe Gas Regisered Engineer (in the UK). Contact a Safe Gas Regisered Engineer to change the Hob Injectors. It is illegal to attempt to change the Hob Injectors yourself.

Select the injectors to be replaced according to the "Table for the choice of the injectors".

To Replace the Hob Injectors

- Turn off and isolate the Gas and Electric supplies to the cooker.
- Remove the burner ring and cap.
- Unscrew the injectors. For this, use a 7 mm socket spanner (not included).
- Replace the injector with the ones from the conversion set, with the corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the conversion set).





The gas flow adjustment is made by turning a small screw on the control valves.

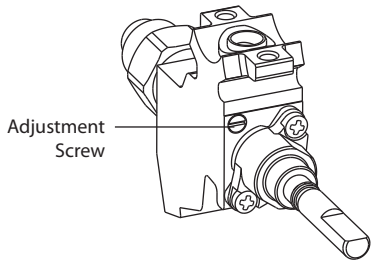
	From LPG to Natural Gas	From Natural Gas to LPG
Large Burner	1 turn anti-clockwise	Turn clockwise
Standard Burner	3/8 turn anti-clockwise	Turn clockwise
Small Burner	1/4 turn anti-clockwise	Turn clockwise

Adjusting the Reduced Flame Position

For easier adjustment of the reduced flame position, you can remove the control panel and the microswitch (if applicable) during adjustment.

The flame length in the minimum position is adjusted with a flat screw located on the side of the valve spindle under the hob controls. The screw must be loosened turn (anti-clockwise) when changing from LPG to NG. In changing from NG to LPG, the same screw must be fully tightened (clockwise). Make sure that the appliance is disconnected from the mains supply and the gas feed is on.

To determine the minimum position, ignite the burners and leave them on in minimum position. With the help of a small screwdriver tighten (clockwise) or loosen (anti-clockwise) the adjustment screw around 90 angular degrees. When the flame has a length of at least 4 mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind by fanning your hand at the flames to see if they are stable.



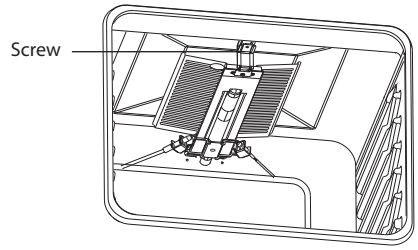
Valve with Flame Failure Device

* All images are for indication only; please refer to your individual unit for actual item.

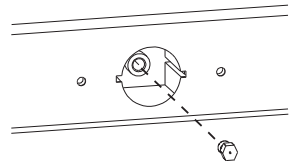
To Replace the Oven/Grill Injectors

Removal of the Grill Burner Injector

The grill injector can be accessed by removing the single screw on the tip of the burner (as shown). Remove the screw and pull the grill burner towards the front of the cooker, the injector will be revealed on the rear surface of the cavity.



Remove the injector with a 7 mm spanner and replace the injector with the ones from the spare set, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).



Removal of the Oven Burner Injector

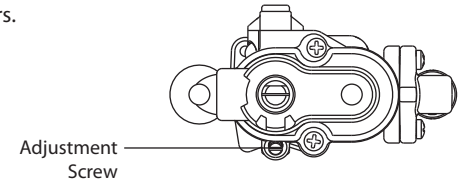
The Oven Burner Injector is not accessible; to change or service this part, please contact a qualified engineer.

Adjusting the Reduced Flame Position

For the oven burner, operate the oven burner at minimum position for 5 minutes, then open and close the oven door 2-3 times to check the burner's flame stability.

Reduced flame position adjustment is not required for grill burners.

The position of the adjustment screw must be loosened (turn anti-clockwise) for conversion from LPG to NG. For conversion from NG to LPG, the same screw must be tightened (turn clockwise). Make sure that the appliance is unplugged from the electric mains and the gas supply is open.



Thermostatic oven valve

* All images are for indication only; please refer to your individual unit for actual item.

Table for the Choice of the Injectors

Burner Injector Values (Total consumption 981 lt/h) According to the Gas Type (Total Power 10.3 kW)			LPG	Natural Gas
			G30 / G31 28-30 mBar	G 20 20 mBar
Large Burner (Fast)	**Injector**	**mm**	**0.850**	**1.150**
	Nominal Rating	**kW**	3	3
	Consumption		218.1 gr/h	285.7 lt/h
Standard Burner	**Injector**	**mm**	**0.650**	**0.970**
	Nominal Rating	**kW**	1.75	1.75
	Consumption		127.2 gr/h	166.7 lt/h
Small Burner (Simmer)	**Injector**	**mm**	**0.500**	**0.720**
	Nominal Rating	**kW**	1	1
	Consumption		72.7 gr/h	95.2 lt/h
Oven Burner	**Injector**	**mm**	**0.760**	**1.200**
	Nominal Rating	**kW**	2.8	2.8
	Consumption		203.6 gr/h	266.7 lt/h
Grill Burner	**Injector**	**mm**	**0.680**	**1.100**
	Nominal Rating	**kW**	2.2	2.2
	Consumption		160 gr/h	209.5 lt/h

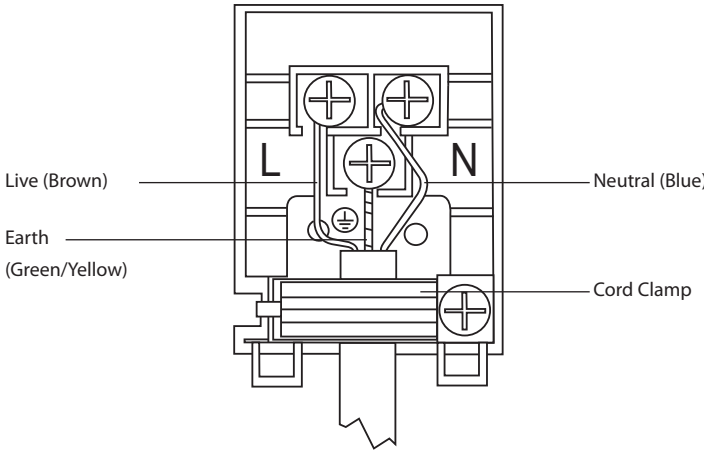
Lubrication of the Gas Taps

A Gas Safe Registered Engineer must lubricate the gas taps.

- All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.
- The manufacturer declines any liability if these correct parts are not used.

Electrical Connection

- This cooker is fitted with a BS1363 moulded plug. The mains plug must remain accessible when the cooker is in its place of use.
- If the installation requires any alterations to the domestic electric system, this must be performed by a qualified electrician.
- The mains cable should be routed away from any hot parts.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Ensure that the Earth lead is of sufficient length to remain connected after the Live and Neutral wires are removed if the lead is pulled.
- Ensure all terminal screws are adequately tightened. Do not over tighten as you may risk damaging the screw threads.



* All images are for indication only; please refer to your individual unit for actual item.

Safety Warnings

Installation

- This appliance should be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

General

- To avoid hazards, follow these instructions carefully before installing or using this appliance.
- Installation must comply with your local building and electricity regulations.
- Some appliances have a protective film. Remove this film before using the cooker.
- The glass oven door uses toughened glass and is designed to break into many 'nugget' size pieces if it breaks. These pieces will still have sharp edges, please handle broken glass with care.

Electrical

- This appliance is to be installed and connected to the electricity supply only by an authorised person.
- If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the electrical system is suitable for the electricity drawn by the appliance.
- The appliance must be connected to the mains. Check that the voltage corresponds to the value given on the rating plate and that the electrical cable sections can withstand the load specified on the rating plate.
- The switch must always be accessible.
- This appliance is connected to the electrical supply by a BS 1363 mains plug. This plug provides isolation from the electricity supply. The plug must remain accessible.
- If the mains cable is damaged, it must only be replaced by an authorised person.
- The mains power cable must not touch any hot parts and must be positioned so that it does not exceed 100°C at any point.
- To connect the appliance to the mains, do not use adapters, reducers or extension leads as they can cause overheating and burning.
- The appliance must be earthed.

Gas

- This appliance must be installed by a competent and Gas Safe registered engineer (in the UK).
- This appliance is supplied for use with natural gas only, and cannot be used on any other gas without modification. See 'Gas Installation' for modification to other gas types.
- This appliance can only be installed in a room with adequate ventilation. See the 'Ventilation requirements' in the installation instructions.

Operation and Maintenance

- This appliance is NOT intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Safe food handling: always leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.
- Do not line the walls with aluminium foil.
- Do not stand on the doors, or place heavy objects on them.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Do not use a steam cleaner to clean any part of the appliance.
- Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your hob.
- Do not place aluminium foil or plastic dishes on the hob burners.
- Do not let large saucepans or frying pans overlap the hob as this can deflect heat onto your worktop and damage the surface.
- Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your worktop and damage the surface.
- Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of the reach of children.
- Never store Oven/baking trays or grill pans in the bottom of the oven, this will prevent the burner operating correctly if accidently left in place.
- Never cover the bottom of the oven with foil or other materials, this will prevent the burner operating correctly.

- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.
- The glass oven door uses toughened glass and is designed to break into many 'nugget' size pieces if it breaks. These pieces will still have sharp edges, please handle broken glass with care.

If you require a replacement for any of the items listed below, please quote their corresponding part numbers:

Replacement Part	Part Number
Oven Shelf	37015284
Oven Tray	20613041
Grill Rack	37006132
Grill Pan	20643831
Grill Pan Handle	37004739
Pan Supports (Left/Right)	20711046
Stability Bracket	37001966
Grill Heat Shied	20634373
LPG Nozzle - Large Burner	37001482
LPG Nozzle - Standard Burner	37001483
LPG Nozzle - Small Burner	37001484
LPG Nozzle - Oven Burner	37001485
LPG Nozzle - Grill Burner	37001486
Fibre Washer	42005790
LPG Nozzle Installation Guide	52007658
LPG Replacement Rating Plate	20628175
Large/Standard/Small Burner Ring	37001476 / 37001477 / 37001478
Large/Standard/Small Burner Cap	37001479 / 37001480 / 37001481

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This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

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